

WEST

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Search Results - Record(s) 1 through 1 of 1 returned.

1. Document ID: DE 3104926 A, DE 3104926 C
L6: Entry 1 of 1 File: DWPI

Aug 19, 1982

DERWENT-ACC-NO: 1982-L1042E

DERWENT-WEEK: 198234

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TITLE: Cooking and baking control with food thermometer - has indicator on sensor part, recording cooking stage of processed food

INVENTOR: HAMMERI, G; WAIGAND, H

PATENT-ASSIGNEE:

ASSIGNEE

BOSCH SIEMENS HAUSGERAETE GMBH

CODE

BOSC

PRIORITY-DATA: 1981DE-3104926 (February 11, 1981)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

DE 3104926 A

August 19, 1982

012

DE 3104926 C

February 24, 1983

000

INT-CL (IPC): G01K 13/10; H05B 1/02

ABSTRACTED-PUB-NO: DE 3104926A
BASIC-ABSTRACT:

The thermometer has a spit-like part with a temperature sensor used for temperature control. In addition to the temperature sensor (2) the thermometer (1) has an indicator (3) which indicates the thermometer position, i.l. in or out of the cooked food, as well as the cooking stage of the food. The indicator records these values for an evaluator circuit.

The evaluator circuit provides control criteria for the cooking etc. process in response to the thermometer sensor position. Preferably the indicator is in the form of a conductive value sensor, having two separated contacts of an indicator circuit. It may be mounted near the temperature sensor in the thermometer tip. A photoresistor may be used as the indicator.

ABSTRACTED-PUB-NO:

DE 3104926C

EQUIVALENT-ABSTRACTS:

The thermometer has a spit-like part with a temperature sensor used for temperature control. In addition to the temperature sensor (2) the thermometer (1) has an indicator (3) which indicates the thermometer position, i.l. in or out of the cooked food, as well as the cooking stage of the food. The indicator records these values for an evaluator circuit.

The evaluator circuit provides control criteria for the cooking etc. process in response to the thermometer sensor position. Preferably the indicator is in the form of a conductive value sensor, having two separated contacts of an indicator circuit. It may be mounted near the temperature sensor in the thermometer tip. A photoresistor may be used as the indicator.

11 19 01 8:19 AM

thermometer tip. A photoresistor may be used as the indicator.

CHOSEN-DRAWING: Dwg.1/4 Dwg.1/4

TITLE-TERMS: COOK BAKE CONTROL FOOD THERMOMETER INDICATE SENSE PART RECORD COOK
STAGE PROCESS FOOD

DERWENT-CLASS: X25 X27

EPI-CODES: X25-B04; X27-C;

Full	Title	Citation	Front	Review	Classification	Date	Reference
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Terms	Documents
de-3104926\$.did.	1

Display 10 Documents, starting with Document: 1

Display Format: FULL Change Format

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Search Results - Record(s) 1 through 1 of 1 returned.1. Document ID: DE 19609116 A1

L4: Entry 1 of 1

File: DWPI

Sep 18, 1997

DERWENT-ACC-NO: 1997-458585

DERWENT-WEEK: 199743

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TITLE: Meat roasting process and assembly, checks core temperature at given intervals - adjustment of time-temperature profile, provides meat cooked to acceptable parameters of texture and colour without subjective skills

INVENTOR: HELM, P

PATENT-ASSIGNEE:

ASSIGNEE

CODE

ELOMA GMBH BEDARFSARTIKEL GEME

ELOMN

PRIORITY-DATA: 1996DE-1009116 (March 8, 1996)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

DE 19609116 A1

September 18, 1997

005

A23L001/01

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

DE19609116A1

March 8, 1996

1996DE-1009116

INT-CL (IPC): A23L 1/01; A23L 1/31; A47J 37/00; G01K 1/14

ABSTRACTED-PUB-NO: DE19609116A

BASIC-ABSTRACT:

A process and assembly cooks food especially large pieces of roast meat. The meat is roasted in an oven and cooking is terminated when the temperature at the food core-centre reaches a pre-determined value. The novelty is that: (a) the rise in temperature is measured by a sensor a number of times at pre-determined intervals; (b) the time at which the meat will be fully cooked is calculated from the change by a differential time/temperature equation; and (c) the oven temperature is adjusted to ensure that the target final temperature is reached at a specific time.

USE - The process and assembly are used to regulate and control cooking time and temperature, especially for roasting large pieces of meat e.g. roast beef.

ADVANTAGE - The meat is cooked to within acceptable parameters of texture and colour without relying upon a cook's subjective skills.

CHOSEN-DRAWING: Dwg.0/1

TITLE-TERMS: MEAT ROAST PROCESS ASSEMBLE CHECK CORE TEMPERATURE INTERVAL ADJUST
TIME TEMPERATURE PROFILE MEAT COOK ACCEPT PARAMETER TEXTURE COLOUR SUBJECT
SKILL

DERWENT-CLASS: D12 P28 S03

DERWENT-CLASS: D12 P28 S03

CPI-CODES: D02-A01;

EPI-CODES: S03-B01;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1997-146575

Non-CPI Secondary Accession Numbers: N1997-381801

Full	Title	Citation	Front	Review	Classification	Date	Reference
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Terms	Documents
de-19609116\$.did.	1

[Display](#)[10](#)Documents, starting with Document: [1](#)**Display Format:** [FULL](#)[Change Format](#)

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Search Results - Record(s) 1 through 2 of 2 returned.

1. Document ID: DE 4032949 A1
L3: Entry 1 of 2

File: EPAB

Apr 23, 1992

PUB-NO: DE004032949A1
DOCUMENT-IDENTIFIER: DE 4032949 A1
TITLE: Baking oven with temp. sensor skewer - determining core temp. of item
being cooked and cooperating with another sensor for surface temp.

PUBN-DATE: April 23, 1992

ASSIGNEE-INFORMATION:

NAME

MIELE & CIE

COUNTRY

DE

APPL-NO: DE04032949

APPL-DATE: October 17, 1990

PRIORITY-DATA: DE04032949A (October 17, 1990)

US-CL-CURRENT: 219/494

INT-CL (IPC): F24C 7/08; H05B 1/02

EUR-CL (EPC): F24C007/08; H05B006/68

ABSTRACT:

The sensor determining the surface temp. (T0) of the material (13) being cooked is also arranged at the temp. sensor skewer (1). This sensor is designed as a circular thermocouple element (6) which is pierced vertically at its centre point by the temp. sensor skewer and is fixed to it by a spiral spring (7). The control (16) is designed as a power adjuster (16) and controlled by a programmable microcomputer (17), depending on the measured core and surface temps. ADVANTAGE - Ensures that heating is matched to food being baked or roasted.

Full	Title	Citation	Front	Review	Classification	Date	Reference
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2. Document ID: DE 4032949 C2, DE 4032949 A
L3: Entry 2 of 2

File: DWPI

Apr 30, 1998

DERWENT-ACC-NO: 1992-142035
DERWENT-WEEK: 199821
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TITLE: Baking oven with temp. sensor skewer - determining core temp. of item
being cooked and cooperating with another sensor for surface temp.

INVENTOR: STEFFEL, W

PATENT-ASSIGNEE:

ASSIGNEE

MIELE & CIE GMBH & CO

CODE

MIEL

PRIORITY-DATA: 1990DE-4032949 (October 17, 1990)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<u>DE 4032949 C2</u>	April 30, 1998		006	H05B001/02
<u>DE 4032949 A</u>	April 23, 1992		005	

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
DE 4032949C2	October 17, 1990	1990DE-4032949	
DE 4032949A	October 17, 1990	1990DE-4032949	

INT-CL (IPC): F24C 7/08; H05B 1/02; H05B 11/00

ABSTRACTED-PUB-NO: DE 4032949A

BASIC-ABSTRACT:

The sensor determining the surface temp. (T0) of the material (13) being cooked is also arranged at the temp. sensor skewer (1). This sensor is designed as a circular thermocouple element (6) which is pierced vertically at its centre point by the temp. sensor skewer and is fixed to it by a spiral spring (7).

The control (16) is designed as a power adjuster (16) and controlled by a programmable microcomputer (17), depending on the measured core and surface temps.

ADVANTAGE - Ensures that heating is matched to food being baked or roasted.

CHOSEN-DRAWING: Dwg.1/2

TITLE-TERMS: BAKE OVEN TEMPERATURE SENSE SKEWER DETERMINE CORE TEMPERATURE ITEM
COOK COOPERATE SENSE SURFACE TEMPERATURE

DERWENT-CLASS: Q74 S03 X25 X27

EPI-CODES: S03-B01A; X25-B04; X27-C02; X27-C09;

SECONDARY-ACC-NO:

Non-CPI Secondary Accession Numbers: N1992-106242

Full	Title	Citation	Front	Review	Classification	Date	Reference
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